

Monday 6 October 2025



Canapés

Flamed jalapeno's with ricotta and honey

Scampi tartare with finger lime, WA scampi caviar on squid ink and tapioca crisp

Wagyu skewers with XO

First Course

Warm cured Petuna ocean trout, Euro Pantry radicchio puree, salmon caviar, carrot and sesame burre blanc with succulents

Second Course

Grilled Humpty Doo barramundi with Jamon broth, shiitake and ginger and chicken skin popcorn

Main Course

Parwan Prime Beef scotch fillet (MR) with caramelised pickling onions with mushroom cream sauce and Bearnaise

served with

Prestige Foods grains salad with labneh and herbs, Dutch cream potatoes

Blackbird's coleslaw & bone marrow with Nduja

Dessert

"The Blackbird" Wattleseed mousse, black sesame sponge, caramel and toasted seeds, finished with smoked chantilly cream

Cocktails on arrival

Bartender's Breakfast - Darling Genovese Coffee Gin, Strawberry Vermouth with toasted croissant cream and almond flakes

Pavlova Punch - Darling Vodka, Artichoke Amaro, Cottage Berry Syrup, Coconut Cream, Citrus, Carbonated with marigold

Champagne & Wines

Vranken Demoiselle La Parisienne 2015 Vintage

Handpicked Trial Batch Pinot Gris Tasmania 2024

Handpicked Single Vineyard Wombat Creek Chardonnay Yarra Valley 2022

Handpicked Collection Cabernet Sauvignon

Margaret River Western Australia 2019

Beer

Mountain Goat Tasty Pale

Mineral Water & Soft Drinks

StrangeLove sparkling mineral water

StrangeLove still mineral water

StrangeLove Lo-cal Yuzu

Pepsi Max & Pepsi

This menu has been created by Group Executive Chef Jake Nicolson, Melbourne Executive Chef Tim Menger, Head Chef Josh Moroney & Pastry Chef Kathy Wang



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